

# MONITORING POTENTIALLY HAZARDOUS FOODS' TEMPERATURES

## Use & Care of Temperature Taking Devices

### Cleaning:

- Use a clean and sanitized thermometer
- Single use alcohol wipe or other approved sanitizer may be used



*Thermocouple*



*Infrared*



*Digital Thermometer*

### Taking Temperatures:

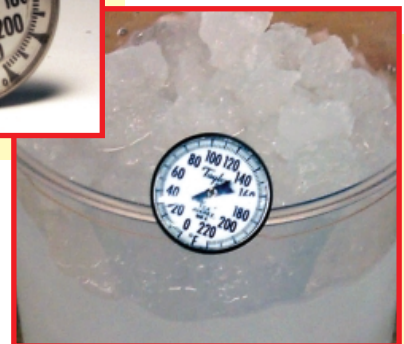
- Use a metal stem thermometer, digital thermometer, or thermocouple unit
- Place the probe in the center or thickest part of the food, between the fold of flexible packaged food or between packages of food; do not puncture the packaging
- Allow time for the thermometer to register and record the temperature

### Calibrating Metal Stem Thermometers:

- Calibrate thermometers frequently
- Insert sensing area into a cup of ice slush
- Allow indicator to stabilize
- Adjust calibration nut to 32°F while in ice
- Digital thermometer and thermocouple units can be checked for accuracy using this method



*Metal Stem Thermometer*



*Ice Slush Calibration*